



## Traminer Aromatico

DOC Friuli



### GRAPE VARIETY

Traminer Aromatico



### SOIL

Alluvial and pebbly plain, Western Friuli region



### GRAPE GROWING

Guyot training system with a vine density of 4,500 vines/ha. The yield is limited to an average of 2 kg of grapes per vine.



### VINIFICATION

De-stemming of the grapes and cold maceration at 6-8°C for twelve hours. Soft crushing and fermentation in stainless steel tanks at a controlled temperature of 16°C. The wine is then aged in stainless steel tanks for 6 months with frequent batonnage. Bottle ageing.



### ALCOHOL - TOTAL ACIDITY \*

13.00 % vol. - 6.50 g/L  
\* indicative values



### TASTING NOTES

Bright straw yellow color. It smells of rose and lavender, citrus and fine spices. The palate is fulfilling, fresh and elegant.



### PAIRING AND SERVICE SUGGESTIONS

Ideal as an aperitif wine, it pairs with smoked or marinated fish appetizers, cheese fondues and spicy dishes of oriental cuisine such as sushi and sashimi. Serve at a recommended temperature of 12° C in a medium-sized white wine glass.



### AGEING POTENTIAL

3/4 years or more if stored in ideal conditions.



### BOTTLE SIZES

0.75 - 0.375 L